
StoneCrab Cake

*Chef Jean-Pierre Pellet - The Colony Beach and Tennis resort - Longboat Key, FL
Sarasota's Chef Du Jour - 1992*

Servings: 4

1 pound stonecrab meat
1/2 pound mixed nuts (pistachio, almonds and hazelnuts)
1 pound fresh spinach
1 roasted red bell pepper (available in a can from a grocery store)
chopped pimientos (to taste), finely diced
mayonnaise (to taste)
cayenne pepper (to taste)
hot mustard (to taste)
1 1/2 cups bread crumbs
BREADING
5 eggs, beaten
flour
1 cup pecans, finely chopped

In a mixing bowl, place the crabmeat. Add the mixed nuts, diced pimientos, spinach (blanched and chopped), mayonnaise, cayenne pepper, hot mustard and bread crumbs. Mix well.

Mix well with a spatula. Place the mixture about 1/2-inch thick into hamburger patty molds.

Place in the freezer until just a little firm but not frozen through.

Remove the patties from the molds. In a bowl, beat the eggs. In another bowl, mix the chopped pecans and flour. Dip each cake in egg, then in the pecan/flour mixture. Cover the patty completely with breading.

In a skillet, saute' the patties in clarified butter and a little oil.

Serve with a hot, spicy mayonnaise and/or cocktail sauce.

Yield: 8 six ounce cakes

Appetizers, Seafood

Per Serving (excluding unknown items): 458 Calories; 27g Fat (51.6% calories from fat); 18g Protein; 39g Carbohydrate; 6g Dietary Fiber; 265mg Cholesterol; 527mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 4 1/2 Fat.